

Food	Limitations (total BHA and BHT) parts per million
Potato granules .....	10
Sweet potato flakes .....	50

<sup>1</sup> BHA only.

(c) To assure safe use of the additive:

(1) The label of any market package of the additive shall bear, in addition to the other information required by the Act, the name of the additive.

(2) When the additive is marketed in a suitable carrier, in addition to meeting the requirement of paragraph (c)(1) of this section, the label shall declare the percentage of the additive in the mixture.

(3) The label or labeling of dry mixes for beverages and desserts shall bear adequate directions for use to provide that beverages and desserts prepared from the dry mixes contain no more than 2 parts per million BHA.

**§ 172.115 BHT.**

The food additive BHT (butylated hydroxytoluene), alone or in combination with other antioxidants permitted in this subpart B may be safely used in or on specified foods, as follows:

(a) The BHT meets the following specification: Assay (total BHT) 99 percent minimum.

(b) The BHT is used alone or in combination with BHA, as an antioxidant in foods, as follows:

Food	Limitations (total BHA and BHT) parts per million
Dehydrated potato shreds .....	50
Dry breakfast cereals .....	50
Emulsion stabilizers for shortenings .....	200
Potato flakes .....	50
Potato granules .....	10
Sweetpotato flakes .....	50

(c) To assure safe use of the additive:

(1) The label of any market package of the additive shall bear, in addition to the other information required by the Act, the name of the additive.

(2) When the additive is marketed in a suitable carrier, in addition to meeting the requirement of paragraph (c)(1) of this section, the label shall declare the percentage of the additive in the mixture.

**§ 172.120 Calcium disodium EDTA.**

The food additive calcium disodium EDTA (calcium disodium ethylenediaminetetraacetate) may be safely used in designated foods for the purposes and in accordance with the conditions prescribed, as follows:

(a) The additive contains a minimum of 99 percent by weight of either the dihydrate  $C_{10}H_{12}O_8N_2CaNa_2 \cdot 2H_2O$  or the trihydrate  $C_{10}H_{12}O_8N_2CaNa_2 \cdot 3H_2O$ , or any mixture of the two.

(b) It is used or intended for use as follows:

(1) Alone, in the following foods at not to exceed the levels prescribed, calculated as the anhydrous compound:

Food	Limitation (parts per million)	Use
Cabbage, pickled .....	220	Promote color, flavor, and texture retention.
Canned carbonated soft drinks.	33	Promote flavor retention.
Canned white potatoes	110	Promote color retention.
Clams (cooked canned)	340	Promote color retention.
Crabmeat (cooked canned).	275	Retard struvite formation; promote color retention.
Cucumbers pickled .....	220	Promote color, flavor, and texture retention.
Distilled alcoholic beverages.	25	Promote stability of color, flavor, and/or product clarity.
Dressings, nonstandardized.	75	Preservative.
Dried lima beans (cooked canned).	310	Promote color retention.
Egg product that is hard-cooked and consists, in a cylindrical shape, of egg white with an inner core of egg yolk.	<sup>1</sup> 200	Preservative.
Fermented malt beverages.	25	Antigushing agent.
French dressing .....	75	Preservative.
Legumes (all cooked canned, other than dried lima beans, pink beans, and red beans).	365	Promote color retention.
Mayonnaise .....	75	Do.
Mushrooms (cooked canned).	200	Promote color retention.
Oleomargarine .....	75	Preservative.
Pecan pie filling .....	100	Promote color retention.
Pink beans (cooked canned).	165	Promote color retention.
Potato salad .....	100	Preservative.
Processed dry pinto beans.	800	Promote color retention.
Red beans (cooked canned).	165	Promote color retention.
Salad dressing .....	75	Preservative.
Sandwich spread .....	100	Do.
Sauces .....	75	Do.